

THE TAI PAN

SANDWICHES

(Served with French Fries)

JAMBON BEURRE

Baguette, Brie Cheese, Parisian Ham



CROQUE MONSIEUR

Sourdough, Parisian Ham, Gruyère Cheese, Dijon Mustard, Béchamel Sauce



CHÈVRE TOMATES

Sourdough, Goat Cheese, Tomatoes



\$288 — including one soda

SET LUNCH

ENTRÉES

- please select one-

CARPACCIO DE POISSON

Hamachi, Red Onion, Capers, Lemon, Chives, Lemon Dressing



SALADE DE HOMARD

Maine Lobster, Gem Lettuce, Avocado, Red Radish, Baby Spinach, Lobster Dressing

[Supplement \$108]



TARTARE DE BOEUF

Hand-cut Beef, Capers, Shallot, Cornichons, Dijon Mustard, Confit Egg Yolk, Chives



SALADE DE CHEVRE

Goat Cheese, Green Lettuce, Cherry Tomato, Croutons, Lemon Vinaigrette



ENTRÉES CHAUDES

- please select one-

SOUPE DU JOUR

Soup of the Day

BISQUE DE HOMARD

Maine Lobster, Tarragon, XO Brandy



ESCARGOTS À LA BOURGUIGNONNE

Baked Land Snails, Garlic & Parsley



PLATS PRINCIPAUX

- please select one-

LE BAR

Atlantic Seabass, Mashed Potatoes, French Bean, Dill, Sauce Vierge



BOUILLABaisse

Scallops, Prawns, Toothfish, Mussels, Fennels, Potatoes, Saffron

[Supplement \$128]



POULET ROTI

Roasted Chicken, Rosemary Baked Potatoes, Wild Mushroom, Red Onion, Foie Gras Sauce



STEAK FRITES

Black Angus Sirloin, French Fries, Roasted Cherry Tomato, Sauce au Poivre

[Supplement \$128]



PÂTES AUX OIGNONS CARAMÉLISÉS

French Caramelised Onion Pasta, Comté & Gruyère Cheese, Chervil



LES DESSERTS

- please select one-

TARTE DU JOUR

Almond Cream, Seasonal Fruits, Vanilla Custard, Chantilly



CRÈME BRÛLÉE

Burnt Vanilla Custard, Fresh Berries



2-Course \$428 / 3-Course \$498 / 4-Course \$558

Add \$78 per glass of Selected Wine / 0% ABV Sparkling Tea



Spicy



Signature Dish



Contains Pork



Healthy



Sustainable



Contains Seafood



Contains Nut



Contains Dairy



Contains Gluten



Vegetarian

Prices are in HKD and subject to 10% service charge.